Meat Science **31** (1992) 493–496

CONTENTS OF VOLUME 31

Number 1

Muscle Fibre Characteristics and Metabolic Response at Slaughter in Pigs of Different Halothane Genotypes and Their Relation to Meat 1
B. ESSÉN-GUSTAVSSON, K. KARLSTRÖM & K. LUNDSTRÖM (Sweden)

The Effects of Preblending Time on Physical and Textural Properties of Coarse Ground Suasages 13
L. W. HAND, R. W. MANDIGO & C. R. CALKINS (USA)

Effect of Processing and Storage on Neutral Lipids of Buffalo Meat 25
V. KESAVA RAO, B. N. KOWALE, T. R. K. MURTHY & N. SHARMA (India)

Collagen and its Rational Content in Meat Products: Part 1. Analytical Studies 35
IOSIF A. ROGOV, ENVER S. TOKAEV, YURI I. KOVALEV & VLADIMIR B. TOLSTOGUZOV (USSR)

Physical, Chemical and Organoleptic Characteristics of Turkish Style Frankfurters Made with an Emulsion Containing Turkish Soy Flour 43
H. YETIM, H. Y. GOKALP, M. KAYA, M. YANAR & H. W. OCKERMAN (USA)

Modelling Post-mortem Tenderisation—I: Texture of Electrically Stimulated and Non-stimulated Beef 57
ERIC DRANSFIELD, DIANE K. WAKEFIELD & IAN D. PARKMAN (UK)

Modelling Post-mortem Tenderisation—II: Enzyme Changes during Storage of Electrically Stimulated and Non-stimulated Beef 75
ERIC DRANSFIELD, DAVID J. ETHERINGTON & MARK A. J. TAYLOR (UK)

Modelling Post-mortem Tenderisation—III: Role of Calpain I in Conditioning . 85
ERIC DRANSFIELD (UK)

Effect of Animal Sex and Size on Effort when Pelting Lambs 95
LINDSAY G. WYBORN, HARVEY L. REED & DAVID M. DUGANZICH (New Zealand)

Microstructural Manifestations of Two Unusual Phenomena Detected in Experimental Roast Pork: A Scanning and Transmission Electron Microscopy Study 103
PAULA ALLAN-WOJTAS & L. M. POSTE (Canada)

Meat Science (**31**) (1992)—© 1992 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Number 2

Microstructure of Fermented Sausage 121
KONSTANTIN KATSARAS & KLAUS-DIETER BUDRAS (FRG)

Characteristics of Some Imtermediate Moisture Smoked Meats 135
T. M. OKONKWO, Z. A. OBANU (Nigeria) & D. A. LEDWARD (UK)

Collagen and its Rational Content in Meat Products 2: Experiments with Growing Rats 147
IOSIF A. ROGOV, YURI I. KOVALEV, ENVER S. TOKAEV & ALIMURAD A. TOKEEV (USSR)

A Response Surface Investigation of the Effects of Sodium Chloride and Tripolyphosphate on the Thermal Properties of Beef Muscle 155
C. J. FINDLAY & S. BARBUT (Canada)

^{31}P NMR Study of Post Mortem Changes in Pig Muscle 165
A. MIRI, A. TALMANT, J. P. RENOU & G. MONIN (France)

Identification and Evaluation of Volatile Compounds of Vacuum and Modified Atmosphere Packaged Beef Strip Loins 175
T. C. JACKSON, G. R. ACUFF, C. VANDERZANT, T. R. SHARP & J. W. SAVELL (USA)

Thermal Denaturation of Turkey Breast Myosin under Different Conditions: Effect of Temperature and pH, and Reversibility of the Denaturation 191
G. E. ARTEAGA & S. NAKAI (Canada)

The Minimum Quantity of Nitrite Required to Stain Sliced and Homogenised Cooked Pork 201
D. B. MACDOUGALL & M. J. HETHERINGTON (UK)

Beta-endorphin and Cortisol Concentrations in Plasma of Blood Samples Collected during Exsanguination of Cattle 211
R. K. TUME & F. D. SHAW (Australia)

Effects of Exogenous Porcine Somatotropin (pST) Administration on Pork Meat Quality 219
J. MOUROT, M. BONNEAU, P. CHARLOTIN & L. LEFAUCHEUR (France)

Influence of Dietary Fat and α-Tocopherol Supplementation on Lipid Oxidation in Pork 229
F. J. MONAHAN, D. J. BUCKLEY, P. A. MORISSEY, P. B. LYNCH (Republic of Ireland) & J. I. GRAY (USA)

Book Review 243

Number 3

The Stability of Some Intermediate Moisture Smoked Meats during Storage at 30°C and 38°C 245
T. M. OKONKWO, Z. A. OBANU (Nigeria) & D. A. LEDWARD (UK)

On the Water Condition in Pork Meat 257
M. A. BORISOVA & E. F. ORESHKIN (USSR)

Volatile Compounds of Dry Hams from Iberian Pigs 267
MARÍA O. LÓPEZ, LORENZO DE LA HOZ, MARÍA L. CAMBERO, EMILIANO GALLARDO, GUILLERMO REGLERO & JUAN A. ORDONÈZ (Spain)

Storage and Display Characteristics of Electrically Stimulated, Hot-boned and Non-stimulated, Cold-boned Beef 279
C. L. GRIFFIN, S. D. SHACKELFORD, D. M. STIFFLER, G. C. SMITH, J. W. SAVELL & C. F. BRASINGTON (USA)

Effect of Time between Adrenaline Injection and Slaughter on the Rate and Extent of Post-Mortem Metabolism in Porcine Skeletal Muscle 287
X. FERNANDEZ, A. FORSLID, M. MÅGÅRD, B. M. MÖLLER & E. TORNBERG (Sweden)

Relationship Between Myosin Denaturation and the Colour of Low–Voltage–Electrically-Stimulated Beef 299
D. A. HECTOR, C. BREW-GRAVES, N. HASSEN & D. A. LEDWARD (UK)

Effect of Electrical Stunning or Sticking without Stunning on the Microstructure of Zousoon, a Chinese Semi-dry Pork Product. 309
S. F. CHANG (Taiwan) & A. M. PEARSON (USA)

Carcass Composition and Meat Quality of Brush-Tail Possums (*Trichosurus vulpecula*) 327
B. W. HOGG, L. M. CATCHESIDE, G. J. K. MERCER, A. J. PEARSON, M. G. ASHBY & D. M. DUGANZICH (New Zealand)

Evaluation of Invasive Instruments for Assessment of Veal Colour at Time of Classification 343
G. EIKELENBOOM, A. H. HOVING–BOLINK & B. HULSEGGE (The Netherlands)

Pigment Oxidation in Ground Veal: Influence of Lipid Oxidation, Iron and Zinc 351
C. FAUSTMAN, S. M. SPECHT, L. A. MALKUS & D. M. KINSMAN (USA)

Book Review 363

Number 4

Ultrastructural Findings on the Skeletal Muscles of Pigs Following Ultrarapid Chilling in the Initial Phase of Meat Maturation. 367
F. FELDHUSEN, D. KÖNIGSMANN, F.-J. KAUP, W. DROMMER & S. WENZEL (FRG)

Effect of Different Electrical Stimulation and Chilling Treatments on Pork Quality 381
A. A. TAYLOR (UK) & M. Z. TANTIKOV (Bulgaria)

The Effect of Ractopamine on Myofibre Distribution and Morphology and Their Relation to Meat Quality in Swine 397
J. L. AALHUS, A. L. SCHAEFER, A. C. MURRAY & S. D. M. JONES (Canada)

Distribution of Volatile Branched-Chain Fatty Acids in Various Lamb Tissues . 411
C. P. BRENNAND & R. C. LINDSAY (USA)

The Use of Principal Component Analysis (PCA) for Evaluating Results from Pig Meat Quality Measurements 423
ANDERS KARLSSON (Sweden)

Secondary Sexual Development (Masculinity) of Bovine Males: 1. Influence on Carcass Composition, Cutability, Economic Value and Certain Muscles . . 435
T. PIETERSEN, G. G. BRUWER, R. T. NAUDÉ & W. A. VOSLOO (Republic of South Africa)

Secondary Sexual Development (Masculinity) of Bovine Males: 2. Influence on Certain Meat Quality Characteristics 451
T. PIETERSEN, G. G. BRUWER, M. C. SMIT, W. BOK, R. T. NAUDÉ & W. A. VOSLOO (Republic of South Africa)

Survival of Ropy Slime-Producing Lactic Acid Bacteria in Heat Processes Used in the Meat Industry 463
PIA M. MÄKELÄ, HANNU J. KORKEALA & JORMA J. LAINE (Finland)

Effect of Dietary Crude Protein Content on Skatole Concentration in Boar Serum 473
R. S. LIN, M. W. ORCUTT, R. D. ALLRICH & M. D. JUDGE (USA)

The Effectiveness of High Frequency Electrical Stunning in Pigs. 481
M. H. ANIL & J. L. McKINSTRY (UK)